

**METHOD FOR IMPROVING QUALITY OF FISH AND SHELLS PRODUCTS**

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**Abstract**

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Quality of fish and shells products is improved by submerging the solution containing 0.1-5% sodium phosphate polymer and 0.5-5% egg white. Thus, 1kg dehydrated sodium pyrophosphate, 0.5kg sodium phosphate polymer, 0.1kg acidic sodium pyrophosphate, 3kg powdered egg white, and 0.4kg L-sodium glutamate are mixed in the V-type mixer for 10 min. 20g of this mixture and 50g of edible sodium chloride are dissolved in 1l of water and cooled at 50C. 2.5kg shrimp is submerged in this mixture at 50C, for 15 hrs. After submerging, the shrimp is freezed and manufactured.

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